



# World Gourmet Summit 2004 Culinary Masterclass

## *The Cuisine of* **Yan Yeung**

Silks, Crown, Melbourne, Australia

### Wok-Fried King Island Crayfish with Scalded Scallions and a Light Ginger Sauce in US Potato Basket



Serves 1

#### INGREDIENTS

1 kg	fresh crayfish Potato starch
25g	ginger, peeled, roughly chopped
45g	spring onions, cut into 1-inch lengths Chicken stock Salt Sugar Oyster sauce Potato starch, dissolved in a little cold water
90g	<i>bok choy</i> , washed and cut into quarters
	Potato starch Oyster sauce Shao Hsing wine

#### Method:

- For the Crayfish:** Cut the head in half and clean it under running tap water. Cut the legs off the crayfish and steam the legs. Smash the shell and extract the leg meat. Cut the crayfish tail into approximately 25g pieces, with shell. (Leave the tail fan whole.) Sprinkle the tail with potato starch.
- Heat a wok with some vegetable oil and deep-fry the crayfish tail on high heat for 30 seconds. Set aside. Pour away the oil, leaving just enough to coat the surface of the wok.
- For the Ginger Sauce:** Add the chopped ginger and spring onions and stir-fry until fragrant. Add chicken stock and bring to a simmer. Add in the deep-fried crayfish tail and steamed crayfish leg meat. Season with salt, sugar and oyster sauce. Bring to a simmer again. Then add the dissolved potato starch to thicken the sauce, mix in some Shao Hsing wine, and pour the mixture into a serving dish.
- For the Bok Choy:** Blanch the bok choy in a pot of boiling water. Add in a pinch of sugar and salt, and a few drops of cooking oil. Then drain the bok choy, transfer to a hot wok and stir-fry in a little cooking oil. Add the cooked vegetables around the crayfish and serve immediately.